

It's Bigger, Better & Bolder...

Food & Wine Weekend is Back

No really. The Club is enhancing every detail for this April's celebration of the 10th anniversary Food & Wine Weekend (**April 11 to 14, 2024**). If you've been to Food & Wine before, you'll definitely want to come back. And if you've never been, we forgive you. You must not know just how great it is!

Food & Wine Weekend is so much more than a party, a wine tasting or even a cooking class. It's a high-caliber, four-day (fourth day added this year!) extravaganza, with something for any and every degree of connoisseur.

For those of you who love the Club's Cooking Classes, Vine to Table dinner series, and Specialty Wine & Spirits Dinners, Food & Wine is a chance to enjoy a bit of all of those wrapped into one weekend. The most celebrated culinarians will make their way through our gates to present an exceptional weekend just for Ocean Reef Members. Another only-at-Ocean-Reef opportunity.

Headlined By a Revolutionary Chef

The 2024 Food & Wine Weekend will be headlined



One of Saturday's many events includes wine tasting on the Lawn.

by not only one of the most celebrated chefs in the country – a literal “who's who” in culinary (the only Floridian chef ever to be included in the prestigious James Beard Foundation's list of “Who's Who in American Food and Beverage”), but someone with a fond history at Ocean Reef.

Who is he? Well, you'll just have to wait and see!

And that's not even the only celebrity chef to be in attendance at the weekend. Plus, exciting names in wine and spirits will make a splash, with exceptional wines spotlighting the Saturday night dinner.

So, What's On the Menu?

The Food & Wine fun begins Thursday, April 11 with the all-new **Burger Bash on Buccaneer**. This particular event will be offered as an add-on to the weekend, so even if you can't attend the full Friday through Sunday celebration, you can enjoy

Thursday - a “taste” of the weekend!

Friday's **Welcome Luncheon and Food & Wine Experience** at Waterside will follow, this year with a new **After Hours** event to round out the evening.

Saturday will boast everyone's favorite Bloody Mary Bar and wine and mixology demos, and will also feature an all-new **Farm to Table Expo**, with offerings

from various Club purveyors that will not only indulge and delight but interest those who want to learn more, directly from the expert producers. And of course, our headliner guest chef will lead a cooking class that's not to be missed, as well as the evening's **Grand Dinner Dance**.

Sunday's **Grey Goose Bloody Mary Brunch** will close out the celebration.

Ready to Order?

Keep an eye on your inbox. Next week you'll receive an eblast with a link to registration, which opens March 1. The Ocean Reef Press will continue to tease details of the weekend in the weeks to come.

With Easter early this year, the 10th annual Food & Wine Weekend (**April 11 to 14, 2024**) will be THE April highlight. A delicious way to end your season.



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A Unique Way of Life

March 8, 2024

Registration is Open!

10th Annual Food & Wine Weekend

You've heard the news and you know celebrated guest chefs Norman Van Aken and Martin Rios will be headlining the weekend. Your mouth is undoubtedly watering over the array of cocktails and vintages that will be on display, and you've been waiting patiently to secure your weekend pass before they sell out. Well, the wait is over...

Passes for the 10th Annual Food & Wine Weekend (**April 11 to 14**) are on sale now!

Enough said? Then scan the QR code in the ad on page 3 to access the registration page, see the complete weekend event schedule, and snag your three-day weekend pass along with your discounted Thursday evening ticket! (Don't forget, the new Thursday Burger Bash on Buccaneer is sold separately.)

If you're still reading, let us share a little about what's new this year. As you've already been told, this year's event is bigger, better and bolder than ever.

Burger Bash on Buccaneer

The Food & Wine fun will kick off on a Thursday this year with the a la carte Burger Bash on Buccaneer Island. This brand-new event, inspired by Miami's popular SOBE Wine & Food Festival's event of the same name, gives Members the power to decide the best slider at The Reef. Club chefs

Senior Mixed Doubles Pickleball Club Championship

Club Championship season is undoubtedly upon us at the Tennis & Games Center! Last month, we cheered on the champions of the Ladies' & Men's Doubles Club Championships for tennis and pickleball, as well as the Senior Ladies' & Men's Doubles Pickleball Club Championship, and just last week, the Croquet Singles Club Championship. What a mouthful! Now this week, a new tradition is born with the inaugural Senior Mixed Doubles Pickleball Club Championship. Congratulations to the Members who continue to delight in these competitive championships, making them special and significant parts of Ocean Reef way of life.



Registration is Open!

10th Annual Food & Wine Weekend

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from Burgee Bar, Raw Bar, Islander, Ocean Room, Reef Eats, Reef Hut, CH Prime, Grill Room and Gianni will compete to create their best slider. Members get to try each one and vote for their favorite by the end of the evening. Of course, what good are sliders without a full bar, Veuve Clicquot and live DJ entertainment?

If you can't make the whole weekend, Thursday's extravaganza can be purchased separately for \$150pp, giving you the opportunity to enjoy part of the celebration.

Cincoro & Cigars Under the Stars
The Friday night Cincoro & Cigars Under the Stars is Food



As excitement ramps up over what's new to come at Food & Wine Weekend, let's also celebrate the fun that is returning! Like Friday's Welcome Luncheon and the Food & Wine Experience at Town Hall Waterside, both pictured here.



& Wine's first after-hours event.

If lounging in a sophisticated ambiance atop the open-air Town Hall Terrace with curated playlists, a cigar roller, light bite libations, and sipping reposado and anejo neat sounds like your cup of tea (tequila?), then you won't want to miss this. It's included in your three-day weekend pass or your individual day pass for Friday.

Farm to Table Expo

Saturday's events also have a new spin to them. In addition to the Cooking Class with Chef Norman Van Aken, the Wine Presentation with Jackie Gwidt and the Mixology Demonstration with David Ortiz, there is a brand new Farm to Table Expo crafted by Chef Betania Salles.

On this day, the Town Hall Lawn will host four of Ocean Reef's premier purveyors as they showcase their most

exceptional offerings for Members to sample from wagyu beef and prime rib to aged cheeses and pristine olive oils. But this will be much more than just a tasting event...

Don't Wait... Register Now!

Secure your Food & Wine Weekend pass and Thursday Burger Bash ticket before prices go up on **April 1**. To do so, visit oceanreef.com/FoodandWine or scan the QR code below.



REGISTRATION OPEN

— FEATURING GUEST CHEFS —

CHEF NORMAN VAN AKEN
CHEF MARTIN RIOS

Food & Wine Weekend is THE April highlight, fusing the best of Ocean Reef's culinary, wine and spirit experiences into one unparalleled, four-day flavor extravaganza.

— APRIL 11-14, 2024 —

THURSDAY BURGER BASH
ON BUCCANEER FRIDAY FOOD
& WINE EXPERIENCE SATURDAY
COOKING CLASSES & DEMOS
SATURDAY NIGHT GRAND DINNER
SUNDAY FAREWELL BRUNCH

For the full schedule, visit oceanreef.com/FoodandWine.

EVENTS PASSES

3-DAY ALL-INCLUSIVE EVENT PASS
\$800+ PER PERSON
Thursday's Burger Bash sold separately

INDIVIDUAL DAY PASSES
FRIDAY
\$450+ PER PERSON

SATURDAY
\$450+ PER PERSON

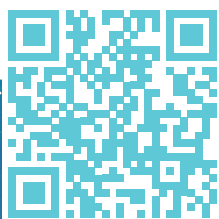
Special ticket pricing available until April 1, 2024.

NEW EVENT! ADD ON

THURSDAY BURGER BASH ON BUCCANEER
\$150++ PER PERSON

Discounted price of \$100++ is available when buying a 3-day weekend pass.

Must be 21+ to attend ticketed events.



REGISTER NOW!

VISIT [OCEANREEF.COM/FOODANDWINE](https://oceanreef.com/FOODANDWINE) OR SCAN THE QR CODE.

Welcome (Back)!

Chef Norman Van Aken Headlines Food & Wine Weekend

Will you be at Food & Wine Weekend **April 11-14**? If not, you're missing out on an unparalleled four-day celebration of culinary, wine and spirit excellence, and the opportunity to delight in an acclaimed chef like Norman Van Aken.

For many Ocean Reef Members, Chef Van Aken needs no introduction; and not only because he's a culinary "who's who" as the only Floridian chef inducted into the James Beard Foundation's list of "Who's Who in American Food and Beverage".

Chef Van Aken has roots at Ocean Reef Club and no shortage of fond memories. For three years, he was at the helm of the Carysfort Grille, the Club's premier restaurant at that time. He's excited for his return this April as the featured chef for Food & Wine's 10th anniversary.

In fact, upon receiving the invitation, he shared, "I have been having memories of ORC since the call. I am sure very much of it will be new to me! It was a special time for me, my wife, and our teams at Carysfort. And you know my long history, indeed my culinary start, was in the Keys. Cayo Hueso."

So who better to help us celebrate this 10-year Food & Wine tradition? In anticipation of the Weekend, we asked Chef Van Aken a few questions:

What is your fondest memory of your time at Ocean Reef?

I loved waking up there, getting my coffee and walking the sands in the very quiet hours as the sun rose. My fondest singular memory might be the private dinner the Academy Awarded actress **Liv Ullmann** asked me to cook personally



Chef Norman Van Aken

to celebrate her husband's birthday! I have a very special note in her handwriting framed in our home thanking me for the night in her exquisite and charming way.

Has your culinary style changed since then, and if yes, how so?

My culinary style has been "New World Cuisine" ever since I created that vision around 1987 in Key West. That being said, the term was chosen for the elasticity it allows. In the last decade, I would say two major things have been part of my culinary evolution. Having done the 20-year ongoing project - NORMAN'S in Central Florida - has allowed me to bring more Southern nuances to my menus. And the second being a purposeful lighter and less complicated way of conceptualizing and plating my dishes.

Why did you want to be a part of the Club's Food & Wine Weekend?

I am very pleased to be part of this celebratory weekend because of the long, elegant history of ORC, my deep love of the Florida Keys, and the chance to make new friends and reconnect with those from our time there.

Talents On Display

Chef Van Aken's talents will be on display Saturday during his **Cooking Demonstration** and at the evening's **Grand Dinner Dance**. There's no telling what he will bring to the table (literally!) for the 2024 Food & Wine Weekend. You'll have to

experience it for yourself!

Register now for your three-day weekend pass and Thursday Burger Bash before prices go up on April 1 by scanning the QR code on page 15 or visiting oceanreef.com/FoodandWine.

More About Chef Van Aken

Norman Van Aken is a culinary trailblazer, credited with the concept of "fusion" cuisine and known as "the founding father of New World Cuisine" - a celebration of Latin, Caribbean, Asian, American and African flavors.

His namesake restaurant NORMAN'S, in Coral Gables, was a finalist for "Outstanding Restaurant in America" - the only one thus far in the entire state. His second outpost, after years at the Ritz-Carlton Grande Lakes Orlando, has a new home at the Dellagio Town Center in Orlando and was just named Southern Living Magazine's 2024 Best New Restaurants for the entire state

of Florida.

His accolades extend globally for representing the US as one of the "Founders of New American Cuisine" at Spain's International Summit of Gastronomy 'Madrid Fusión' (2006), representing Florida at EXPO Milano/World's Fair USA Pavilion, and becoming the first Chef to sit on the James Beard Foundation's Board of Directors.

Van Aken has authored six cookbooks and a memoir, with his latest, "Norman Van Aken's My Florida Kitchen," winning the Florida Book Award's Gold Medal for Cooking.

In 2022, Van Aken became the 'Culinary Director' for the non-profit Camillus House to help with the homeless, formerly homeless and food insecure families of South Florida.

When not in the kitchen, he can be found spending time with his wife, Janet; son, Justin; and granddaughter, Audrey Quinn Van Aken.

Bigger, Better, Bolder

Food & Wine Weekend

The countdown is on to Food & Wine Weekend 2024 – we're now just three weeks away from the four-day culinary extravaganza. You know this year will be new and different, with the addition of these three exciting events: Thursday's Burger Bash on Buccaneer, Friday's Cincoro & Cigars Under the Stars, and Saturday's Farm to Table Expo. You've heard about it, but what is the Farm to Table Expo? We're here to explain!

Saturday's refreshed format will spice things up, shifting away from the traditional schedule that saw multiple cooking and spirit demonstrations, to this year featuring four unique stations, each entirely different from the next.

Attendees will experience



Chef Roly Cruz-Taura will return for an interactive demo on pasta and Parmigiano-Reggiano.

a masterful **Cooking Demonstration** by acclaimed Chef Norman Van Aken (read more about him in the March 15 edition of the Ocean Reef Press). Food & Wine favorites David Ortiz and Jackie Gwidt (coupled with Stephanie Southgate) will return to host their popular **mixology and wine demonstrations** respectively. And rounding out the afternoon will be the

brand new station – the **Farm to Table Expo**.

Carysfort Kitchen Chef de Cuisine Betania Salles, the mastermind behind this new exhibition, carefully selected four of her most cultivated vendors and purveyors to share samples of their highest-quality offerings, from premium steak to exceptional olive oils, and offer their expertise on each one in an interactive format.

Whether you already know the difference between 1855 premium beef and wagyu, or how the aging process of parmesan alters the flavor and consistency at six months versus 12, every connoisseur will enjoy the opportunity to sample the offerings in real-time as experts discuss the answers to these questions and many more.

Get to know the Farm to Table visiting experts:

Glen Miciotta - Steak Tasting: Glen Miciotta comes from Halperns' Steak & Seafood, which provides the choice beef in Ocean Reef's restaurants. Members will sample Halperns' varieties, like wagyu, prime rib, ribeye and more, while Glen shares the where, why and how of the meat that makes its way from Halperns' ranch, to Ocean Reef and your plate.

Deanna Leavitt - Caviar Tasting: Deanna Leavitt is a true caviar expert, having grown up in the caviar

business in a family that has been a major US importer and supplier of sustainable caviar since 1991. Spend time with Deanna during the Expo and not only will you sample Great Atlantic Trading, Inc.'s finest caviar, but you'll learn about its history, how it's made, what makes certain caviars better than others, and where the industry is headed.

Reanna Ramsingh - Olives & Olive Oil Tasting: Reanna Ramsingh, representing FOODMatch, a producer and importer of Mediterranean specialty foods with expertise in traditionally crafted olives, sauces, and more, will introduce you to the varieties of olives (of which there are over a thousand!), curing styles, uses and pairings. What olives go best on a charcuterie board or paired with a martini? Which olive oil is best for cooking or in dressings? There's so much more to olives and olive oils than you've likely ever imagined.

Roly Cruz-Taura - Pasta & Parmigiano-Reggiano Tasting: Chef Roly Cruz-Taura (yes, the one who taught a January Carysfort Kitchen Class!) returns to share the world of pasta and Parmigiano-Reggiano. Since 2015, he's represented Prime Line Distributors, an importer of selected specialty foods, throughout the Keys. Members will experience some of these specialty foods, like aged parmesan, and encounter the ways the flavors change the more they're aged.

Chef Betania's Farm to Table Expo introduces an entirely new and refreshed aspect to Food & Wine Weekend. All of Saturday's demonstrations will be as interesting as they are delicious - guaranteed!

Secure your Food & Wine Weekend three-day pass or your individual Saturday ticket before prices go up on **April 1**. Plus, don't forget about Thursday's a-la-carte Burger Bash. Visit oceanreef.com/FoodandWine or scan the QR code on page 5.